



**SHRI BALASAHEB TIRPUDE COLLEGE OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY**

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

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AICTE Permanent Institute Id : 1-14318331 * DTE Institute Code : HM4219 * RTM NU College Code - 007 AISHE Code : C-18976

Date: 18/06/2020

To,

The Principal,

Shri Balasaheb Tirpude College of
Hotel Management and Catering Technology,
Nagpur.

Subject: Submission of report on 'Moder Garnishes and Plate Presentation from Agar Agar-Demonstration' held on 17th June, 2020 at College Campus, for the Academic Year 2019-2020 between 11.00hrs -13.30hrs.

Respected Sir,

I undersigned, submit the report on 'Moder Garnishes and Plate Presentation from Agar Agar- Demonstration' held on 17th June, 2020 at College Campus, for the Academic Year 2019-2020 between 11.00hrs -13.30hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

A. K. Kenekar

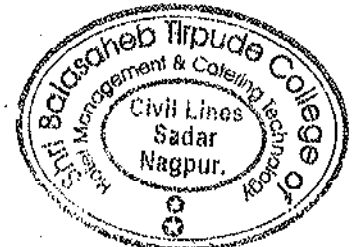
Event Co-Ordinator

ANKEET KENEKAR

Assistant Professor
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

S. A. Sule

OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



**Shri Balasaheb Tirpude College of Hotel Management and Catering Technology
Presents**

**Demonstration on Modern Garnishes and Plate Presentation prepared from
Agar Agar**

Name of Event/ Activity- Demonstration on Modern Garnishes and Plate Presentation prepared from Agar Agar

Name of Person conducted Demonstration: Chef Dilip Singh Deora CDP in Piano Cruise line.

Name of Event Co-Ordinator faculty – Mr. Ankeet kenekar

Date of Event -17/06/2020

Time of Event- 11. 00a.m to 1.30pm

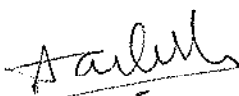
Number of Students Participated – 51

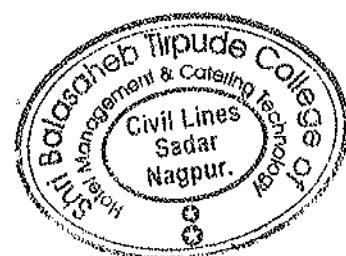
Venue for Event – College Premises

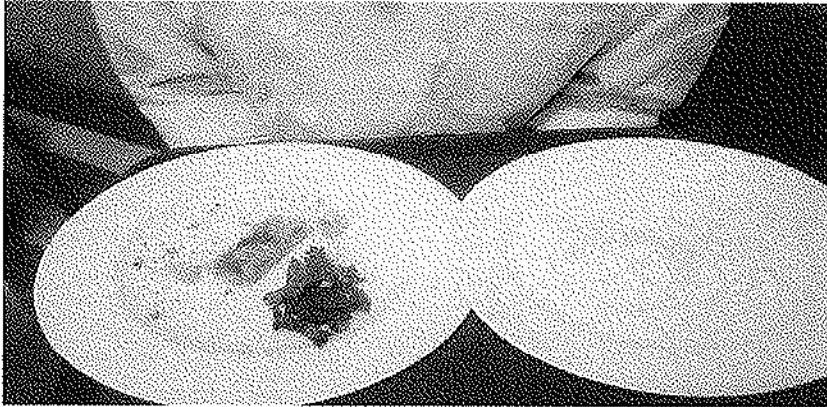
Type of event/ Activity – Agar Agar and its related products.

Achievement:

- 1) The Chef has introduced the Students with Agar Agar and its uses.
- 2) The students understand the uses of Agar agar , product making , temperature control and its garnish.
- 3) Usage of syringe for making Spaghetti was new for the Students.
- 4) Usage of microwave for making Black Olive powder was amazing experience for them.


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Spaghetti & Transpaent sheet made from Agar Agar with the filling of lime jelly ,Black olive powder and finished with Gel quenelles.



Powder made from Black Olives, jellyy made from Sweet lime and gel made from Water Chesnut

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